

BODEGA CASTRO MARTIN

FAMILY ESTATE SELECTION

‘Sobre Lias ~ En Rama’



Rias Baixas
Denominación de Origen

WINE:

Our Family Estate wine is made from 100% Albariño grapes, selected from our very best vineyards sites and with vines that have an average age of around 50 years. The delicate albariño grape gives this wine its typical aromatic intensity, whilst the granite and quartz subsoils of our home vineyards add a mineral backbone and tight structure, giving the wine great finesse and excellent balance.

‘SOBRE LIAS’:

Translated this means ‘on the lees’. It is an extended ageing process that we apply to every wine made at Castro Martin. Fine lees are the exhausted yeast cells left over from fermentation that help to intensify our wines by adding richness, flavour and aroma complexity. Specific proteins are released naturally during lees contact, and it is these that create a creamy, silky smooth mouthfeel, and texture to the body of the wine. The lees also enhance stability and increase the ageing potential of our wines.

REGION:

RIAS BAIXAS

Our denomination is located on the Atlantic coast, in the northwest corner of Spain, just above Portugal. Covering a total area of a little more than 4,000 hectares, Rias Baixas is divided into 5 sub-zones.

VAL DO SALNÉS

Castro Martin is located in the largest sub-zone of the Salnés Valley - the historical capital of albariño production and that still accounts for nearly two-thirds of all production of this grape variety. Owing to our proximity to the Rias (Atlantic coast river estuaries) the soils are mainly alluvial, on a bedrock of granite and some quartz. It is this combination that adds some of the fresh, mineral acidity to our wine.

CLIMATE:

Officially Atlantic Maritime, our region experiences an annual average rainfall of around 1700mm (67 inches) meaning that Galicia is an unusually green and verdant part of Spain. The influence of the Ocean (a mere 5/6km from our door), helps to moderate year round temperatures, giving mild winters, and preventing extremes of heat during the summer. It also has a cooling influence at night and can help to prevent our fruit from becoming over-ripe, thereby retaining the freshness and acidity of typical albariño.

TECHNICAL:

Our grapes are harvested entirely by hand and undergo a short, gentle pressing in our pneumatic presses. Wines are fermented in stainless steel tanks under strict temperature control, and after lees ageing are cold-stabilised and then only lightly filtered to retain maximum varietal character.

TASTING NOTE:

With a distinct salty minerality on the nose, and an array of pure, clean, limpid white fruit aromas. The palate almost shimmers with tang and vibrancy, and although it has a steely precision, it is balanced by fruit with a peachy pear-like quality and backed by a vivid streak of lemon and mineral acidity.